

Spicy Fish Tacos with Cilantro-Lime Crema

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| Serves: 2-3 | Prep Time: 10 minutes  Cook Time: 10 minutes |

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| **Ingredients for Crema:** |  |
| ¼ cup | Green onions, thinly sliced |
| ¼ cup | Fresh cilantro, chopped |
| ⅓ cup | Sour cream or Mexican crema |
| 1 tsp | Lime rind, grated |
| 1 tsp | Lime juice |
| ¼ tsp | Kosher Salt |
| 1 ea | Garlic clove, minced |
| **Ingredients for Tacos:** |  |
| ½ tsp | Ground cumin |
| ½ tsp | Ground coriander |
| ¼ tsp | Smoked paprika |
| ⅛ tsp | Chili powder |
| ⅛ tsp | Kosher salt |
| 10-12 oz | Red snapper filets |
| 1 Tbs | Olive oil |
| 6 ea | Corn tortillas |
| 1 cup | Red cabbage, shredded |

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| **Instructions:**   1. Preheat oven to 425°. 2. For the crema, combine the first 8 ingredients in a small bowl; set aside. 3. To prepare tacos, combine cumin and next 5 ingredients in a small bowl; sprinkle spice mixture evenly over both sides of fish. 4. Place fish on a baking sheet, drizzle with oil and bake at 425° for 9 minutes or until fish flakes easily when tested with a fork or until desired degree of doneness. 5. Place fish in a bowl; break into pieces with a fork. 6. Heat tortillas, either on the stovetop in a pan, or on a rack in the oven for a few  minutes 7. Divide fish, place on tortillas, and top each with cabbage and crema. |

**Notes:**

~This recipe could also be made with other proteins, like salmon, shrimp, chicken or flank steak!